

## HAND - CRAFTED COCKTAILS 17

### THE MANHATTAN

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal

### OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 190 cal

### BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 230 cal

### NOPALES MARGARITA

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 210 cal

### SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 120 cal

### CALIFORNIA JAM JAR

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 250 cal

### BERRY PATCH PAL

Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 190 cal

### FONSECA SOUR

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 220 cal

### THE SCARLET CLOVER


Gray Whale Gin, Fino Sherry, fresh-squeezed lemon juice and strawberry 310 cal

### ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, freshly brewed espresso 190 cal

## WINES BY THE *Glass*

### SPARKLING

 FERRARI, Brut Rosé Italy, NV	22
GRUET, Brut Rosé New Mexico, NV	14
MIONETTO, Avantgarde Prosecco Treviso, Italy, NV	11
SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2019	25


### WHITE WINES & BLENDS

BELLE GLOS, Rose Oeil De Peridrix Sonoma County, 2022	15
BENVOLIO, Pinot Grigio Friuli DOC, Italy, 2021	10
DUCKHORN VINEYARDS, Sauvignon Blanc North Coast, 2021	16
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2021	10
HONIG, Sauvignon Blanc Napa Valley, 2022	15
LOOSEN BROS., Dr. L Riesling Mosel, Germany, 2021	10
 TRIENNES, Rosé Nans-Les-Pin France, 2021	15

### CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2018	14
DIATOM, Santa Barbara County, 2022	18
 DUCKHORN VINEYARDS, Napa Valley, 2021	25
HESS COLLECTION, Napa Valley, 2019	16
 JORDAN, Sonoma County Russian River Valley, 2019	22
ROMBAUER, Napa Valley Carneros, 2021	26
SEA SUN, California, 2020	13
STONECAP ESTATE, Columbia Valley, 2020	10

### PINOT NOIR

A TO Z WINEWORKS, Oregon, 2018	16
BALADE by BELLE GLOS, Santa Rita Hills Santa Barbara, 2021	21
CHERRY PIE, Tri-County, 2020	14
SILVER GATE, California, 2020	11
WALT, La Brisa Sonoma Coast, 2020	23
 These wines are hand-selected by your local Wine Manager, Gabrielle Kot, and only found at your Walnut Creek Fleming's.	

*Social* HOUR



Join us at the bar for \$9 hand-crafted cocktails and shareable bar bites starting at \$14, Sunday through Thursday, 4PM - 6PM.


Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal  
2,000 calories a day is used for general nutrition advice, but calorie needs vary.

# WINES BY THE *Glass*


## RED WINES OF INTEREST

ABSTRACT by ORIN SWIFT, Red Blend California, 2020	24
CASTELLO DI VOLPAIA, Chianti Classico Italy, 2020	15
CATENA, Vista Flores Malbec Mendoza Argentina, 2019	15
CAYMUS SUISUN, The Walking Fool Suisun Valley, North Coast, 2020	24
COSENTINO, Cigar Old Vines Zinfandel Lodi, 2019	15
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2017	14
MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia, 2019	18
 MONTICELLO VINEYARDS, Syrah Napa Valley Oak Knoll District, 2019	20
PESSIMIST by DAOU, Red Blend Paso Robles, 2020	15
 ROMBAUER, Zinfandel California, 2020	26

## MERLOT


 DUCKHORN VINEYARDS, Napa Valley, 2020	30
EMMOLO, Napa Valley, 2020	24
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France, 2019	23
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2019	12

## CABERNET BLENDS

CHARLES & CHARLES, Double Trouble Red Blend Columbia Valley, 2019	12
DECOY LIMITED by DUCKHORN, Red Blend Napa Valley, 2019	21
 JUSTIN, Isosceles Paso Robles, 2019	29

## CABERNET SAUVIGNON

 BURGESS, Napa Valley, 2016	30
DAOU VINEYARDS, Paso Robles, 2021	18
ELLIE'S by HALL, Napa Valley, 2017	25
GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2020	16
HONIG, Napa Valley, 2019	28
 JORDAN, Alexander Valley Sonoma County, 2018	30
JOSH CELLARS, Craftsman Collection California, 2020	13
 MULLAN ROAD CELLARS, Columbia Valley, 2017	27
POST & BEAM by FAR NIENTE, Napa Valley, 2021	32
QUILT, Napa Valley, 2019	21
SCATTERED PEAKS, Napa Valley, 2020	19

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## HONIG SAUVIGNON BLANC

Honig Vineyard & Winery has been family-owned since the sixties and is known for crafting highly sippable Sauvignon Blanc that can stand the test of time. Sustainable practices are at the forefront of this winery, producing healthier and finer tasting grapes that truly make this wine special.

A blend of 97.2% Sauvignon Blanc, perfected with hints of Sauvignon Gris, Semillon, and Muscat, its fruit is grown across Napa and Lake Counties, in the heart of the Valley. The output is bright and refreshing — a lively and harmonious entanglement of jasmine, grapefruit, lemongrass, and kaffir lime with a full texture and crisp finish.

Experience its flavor profile with our **Taste of Summer** Menu. Uncover how the wine's fresh layers effortlessly pair with our Nectarine & Smoky Corn Salad and most notably, our Filet & Maitake Leek Confit. Add the trio of Seared Scallops to this entrée to explore a greater depth of richness.

**15 Glass | 60 Bottle**

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## STARTERS

### SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 cal | 21

### AHI TUNA POKE STACK\*

avocado, cucumber, caviar, lavash crackers, soy ginger  
360 cal | 25

### SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 14

### COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 230 cal | 23

### BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto,  
wild arugula, toasted garlic crostini 770 cal | 17

### SEARED PORK BELLY

pan-seared, creamy goat cheese grits, fig demi-glace  
770 cal | 20

### BEEF CARPACCIO\*

toasted gruyère croutons, caper-creole  
mustard sauce, shredded egg & red onion 930 cal | 23

### CRAB CAKES

roasted red pepper & lime butter sauce 700 cal | 26

### CHILLED SEAFOOD TOWER\*

ahi tuna poke, shrimp cocktail,  
north atlantic lobster tails, claws, and knuckle  
Serves 1-2 900 cal | 88  
Serves 4-6 1500 cal | 174

## SHAREABLE SIDES

### CRISPY BRUSSELS SPROUTS & BACON

flash-fried, bacon vinaigrette, diced bacon 730 cal | 15

### ROASTED ASPARAGUS

herb butter 150 cal | 16

### SEASONAL PECORINO CREAMED CORN

fresh sautéed corn, pecorino  
cream sauce, fresno chile jam 670 cal | 17

### CREAMED SPINACH

blended with parmesan, cream, spices 490 cal | 14

### FLEMING'S POTATOES

potatoes au gratin, creamy cheddar &  
monterey jack cheese blend, leeks, jalapeño 930 cal | 17

### BAKED POTATO PLAIN OR LOADED

cheddar, sour cream, bacon, butter, scallions  
500/910 cal | 14

### MASHED POTATOES

butter, kosher salt, cracked black pepper 620 cal | 15  
add lobster 870 cal | +10

### CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar,  
chipotle panko breadcrumbs 1580 cal | 15  
add lobster 1860 cal | +10

### SAUTÉED MUSHROOMS

button, shiitake & portobello mushrooms, fresh garlic  
510 cal | 14

## MARKET SALADS & CLASSIC SOUPS

### WEDGE SALAD

bacon, campari tomatoes, red onion,  
danish blue cheese crumbles, blue  
cheese dressing, balsamic glaze 560 cal | 16

### SEASONAL PICKLED NECTARINE & SMOKY CORN SALAD

fresh roasted corn, burrata, arugula, red  
onion, agave lime vinaigrette 550 cal | 17

### FLEMING'S SALAD\*\*

walnuts, tomatoes, dried cranberries, red  
onion, lemon balsamic vinaigrette 300 cal | 15

### CAESAR SALAD

romaine, parmesan, fried  
capers, crispy prosciutto 300 cal | 15

### LOBSTER BISQUE

north atlantic lobster, spiced sherry cream 510 cal | 18

### FRENCH ONION SOUP

baked with gruyère & parmesan cheeses 580 cal | 17

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BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

\*This item may be cooked to order. Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or  
eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or  
undercooked ingredients.

\*\* Item contains or may contain nuts.

# WHY OUR MIDDLE NAME IS *Prime*

We haven't just mastered the art and science of crafting an exceptional steak—we set the standard. We use USDA Prime cattle, which is the highest grade of all beef in the U.S., sourced from family-run farms across the Midwest by trusted partners, a signature salt & pepper seasoning and a state-of-the-art 1600-degree broiler that locks in all of the umami flavor you love.

## BEYOND STEAKS

### SEARED SCALLOPS\*

miso butter, shitake, scallions, ginger salsa verde  
600 cal | 46

### BARBECUE SALMON FILLET\*

mushrooms, barbecue glaze 580 cal | 48

### MISO GLAZED CHILEAN SEA BASS\*

sautéed with sesame-orange  
spinach & arugula, pickled red onion 690 cal | 50

### DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine,  
mushroom, leek & thyme sauce 670 cal | 40

### NORTH ATLANTIC LOBSTER TAILS

with drawn butter 770 cal | 61

### ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri  
& farro, asparagus and pickled onions  
with mushroom demi-glace 1060 cal | 42

### DOUBLE-THICK PORK RIB CHOP\*

julienne of apples, jicama, creole-mustard glaze 670 cal | 43

## DESSERTS

NEW YORK CHEESECAKE 1110 cal | 16

SIGNATURE OLIVE OIL CAKE 990 cal | 13

SEASONAL SUMMER BERRY MOUSSE CAKE 700 cal

CRÈME BRÛLÉE 820 cal | 15

FRESH FRUIT & CHANTILLY CREAM 180 cal | 15

CARROT CAKE 1240 cal | 15

CHOCOLATE GOOEY BUTTER CAKE 760 cal

CHOCOLATE LAVA CAKE 1230 cal | 18

Interested In  
PRIVATE EVENTS, GIFT  
CARDS  
or our LOYALTY PROGRAM?

Ask your server for details or visit  
[FlemingsSteakhouse.com](http://FlemingsSteakhouse.com)

## SIGNATURE STEAKS

Served with a choice of our signature butters: béarnaise, 150 cal; smoked  
chili, 160 cal; herbed horseradish, 120 cal

### Classic Cuts

MAIN FILET MIGNON\* 11 OZ 590 cal | 60

PETITE FILET MIGNON\* 8 OZ 440 cal | 54

CERTIFIED ANGUS BEEF RIBEYE\* 14 OZ 1010 cal | 58

### USDA Prime Cuts

PRIME NEW YORK STRIP\* 16 OZ 1000 cal | 64

PRIME DRY-AGED RIBEYE\* 16 OZ 1130 cal | 71

PRIME BONE-IN RIBEYE\* 20 OZ 1470 cal | 68

PRIME TOMAHAWK\* 35 OZ 1870 cal | 101

## Over the Top

### DIABLO SHRIMP

spicy barbecue butter sauce 500 cal | 17

### CRISPY MAITAKE MUSHROOM

tarragon aioli 360 cal | 14

### JUMBO LUMP CRAB MEAT

oscar style with béarnaise sauce 280 cal | 16

### TRUFFLE-POACHED LOBSTER\*

béarnaise sauce & caviar 560 cal | 20

## CREATE YOUR OWN

*Surf and Turf*

add a lobster tail, 375 cal or king crab legs, 470 cal  
to any of our signature steaks | 30

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